

Special/Best/Premium Bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **8.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.4%)	80 %	4
Grain	BESTMALZ - Best Melanoidin	1 kg (17.7%)	75 %	71
Grain	Strzegom Monachijski typ I	1 kg (17.7%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (17.7%)	79 %	10
Grain	Płatki jęczmienne	0.25 kg (4.4%)	85 %	---
Grain	Płatki Kukurydziane	0.15 kg (2.7%)	85 %	---
Grain	Pszoniczny	0.25 kg (4.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Aroma (end of boil)	Tradition	10 g	30 min	5.5 %
Aroma (end of boil)	Tradition	20 g	20 min	5.5 %
Aroma (end of boil)	Tradition	20 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	50 ml	Fermentum Mobile